

Xatò or escarole with Romesco sauce

ingredients:

- Escarole
- Shredded and salted cod
- Olives for garnish
- Anchovies (if you like)

For the sauce:

Toasted and peeled almonds

Roasted tomatoes

Roasted garlic

Oil

Salt

Vinegar (short)

Fried bread or roasted bread

Utensils /Kitchen tools:

- Big bowl
- knife to cut the small escarole.
- Morter and pestle.
- "Tormix" or crusher.
- bowl for the sauce.
- Small plates to put the ingredients.

procedure:

1. - Cut and wash the escarole. Leave to drain.
2. –Meanwhile you crush the cod and reserve it.

To make the sauce:

- 1.-In the mortar you crush toasted almonds and some croutons.
- 2.-Put the mixture in theTormix bowl and add some roasted tomatoes and garlic.
- 3.-Put some olive oil, salt and a little vinegar.
- 5.-It grinds everything to grab the texture of the sauce.

6 . – Put the escarole and cod in a large bowl and throw the sauce . You must remove it together before eating so that escarole is well infused with sauce .

5 . - This can be served with some bread and Spanish or Catalan wine .



Bon profit!!

Enjoy your meal!!



